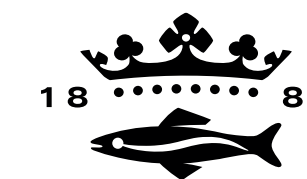




MONISTROL ROSADO ORGÁNICO

2022



MONISTROL

Monistrol is a leading wine producer, having been established on the San Sadurni d'Anoia estate in 1882, in the heart of the Penedès, 40 km southwest of Barcelona. Since that time, the quality has been synonymous with the production of some of the best wines in Spain. We have been making wines since 1882, with Monistrol wines being the new range of organic wines.

CLASSIFICATION OF WINE: Rosé wine

VINEYARD REGION: D.O. Catalunya

GRAPE VARIETY: 40% Tempranillo, 30% Merlot and 30% Syrah

ALCOHOL: 12% Vol.

DRINKING TEMPERATURE: 6-8°C

VINIFICATION & MATURING

From vineyards in the villages of Sant Sadurni d'Anoia, Gélida and Sant Llorenç d'Hortons, in the north of Alt Penedes, near Barcelona and the Mediterranean Sea. Wineland with organic production on the properties of 50 winegrowers.

Hand harvested between August and October. Short cold maceration and fermentation in small tanks at a temperature of 15 °C.

TASTING

Pale rose colour. Fresh and flowery aromas (rose, apple tree). On the palate a mix of white fruit (pear) with red fruit (strawberry, raspberry and redcurrant). Good acidity with sweet hints of cherry and grapefruit. Long and persistent freshness.

FOOD PAIRING

A perfect wine for all types of appetizers, salads, vegetables, pasta, blue fish and seafood.

